

# THE CULINARY

*Playground*



## Chocolate Pretzel Cookies

6 tablespoons butter, softened

1/3cup sugar

1/3cup brown sugar

1 egg lightly beaten

3/4teaspoon vanilla extract

1 1/4cup plus 1 tablespoon flour

1/2teaspoon baking soda

1/4 teaspoon salt

6 ounces chocolate chip morsels

1 cup coarsely crushed pretzels

Preheat the oven to 350 degrees.

*Cream butter and sugars with a fork in a mixing bowl.*

*Add the egg and vanilla, mixing in with fork.*

*Add flour, baking soda, salt and stir just until flour is incorporated.*

*Fold in the chocolate chips and pretzel pieces.*

*Drop by rounded tablespoon onto a parchment lined cookie sheet, about 3" apart.*

*Bake for 9-12 minutes until lightly browned around edges but soft in the middle.*

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16 MANNING STREET, DERRY, NH  
WWW.CULINARY-PLAYGROUND.COM**